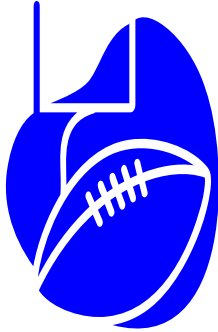


Food Safety Education Month



Tailgating and Food Poisoning

With the arrival of Fall comes the much anticipated football season. One of the best parts of football is tailgating before the game. Serious tailgaters work to have the most elaborate set ups for their parties. Tailgaters are also serious about their food often preparing food days before the event. While tailgating is fun and competitive, it can be hazardous to your health if you are not careful. Fall is a prime season for food poisoning and tailgaters need to beware.

Tips to make your next tailgate party a safe one !!

Defrosting: Completely defrost meat and poultry for even cooking.

Use the refrigerator for slow, safe thawing.

Marinating: Marinate in the refrigerator, not the counter.

If marinade is to be used as a sauce for cooked food, set a portion aside before putting raw meats and poultry in it.

Transporting: Rule of thumb, keep cold foods cold and hot foods hot.

Serving: When serving food, do not place cooked foods on the same platter that had raw meats or poultry.

Leftovers: Store left over foods in shallow containers and refrigerate immediately.

Discard any food left out after 2 hours.

Keep your area clean!
Have a GREAT time!



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